

DERWENT-ACC-NO: 1981-68770D

DERWENT-WEEK: 198138

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TITLE: Food preservative compsn. - contg. zeolite
absorbing one or more of (arabo)ascorbic acid, its salt or
their derivs.

PATENT-ASSIGNEE: DAIICHI SEIYAKU CO [DAUC]

PRIORITY-DATA: 1979JP-0172416 (December 27, 1979)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE
PAGES MAIN-IPC		
<u>JP 56096686 A</u>	August 4, 1981	N/A
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INT-CL (IPC): A23L003/34

ABSTRACTED-PUB-NO: JP 56096686A

BASIC-ABSTRACT:

Zeolite (I) absorbing one or more cpds. (II) comprising one or more of ascorbic or araboascorbic acids, their salts and derivs. is new.

Prepn. of (I) comprises mixing zeolite with a soln. or suspension of (II). The wt. of zeolite used is 1-50 times that of (II). Before the treatment, zeolite should be calcined at 200 deg.C for about 2 hrs. As zeolite, both natural and synthetic zeolites are used.

(I) absorbing (II) is used for prevention of food-decomposition. (II) have been used as antioxidant for foodstuffs, but, are decomposed by heavy metal ions, aminoacids and other components in the foodstuffs, losing its antioxidant-effect. (I) controls the humidity in the food-contg. vessel, releasing (II) gradually, and preventing food-decomposition.

TITLE-TERMS: FOOD PRESERVE COMPOSITION CONTAIN ZEOLITE ABSORB ONE
MORE ARABO

ASCORBIC ACID SALT DERIVATIVE

ADDL-INDEXING-TERMS:

ARABO

DERWENT-CLASS: D13

CPI-CODES: D03-H02;